



Colonel Dinner Cruise Menu

Aloha Buffet

- Asian Fruit Salad. Hawaiian Mac Salad.
- Kahlua Pork and Cabbage. Chicken Katsu with Tonkatsu Dipping Sauce.
Veggie Stir Fry. Hawaiian Fried Rice.
- Lilikoi Custard. Japanese Cheesecake.

Colonel's BBQ Buffet

- Blue Cheese and Pear Salad with Roasted Pears, Blue Cheese, Romaine, Pickled Red Onion, Candied Walnut and Champagne Vinaigrette.
- BBQ Baby Back Ribs. BBQ Grilled Chicken. Pulled BBQ Pork.
Sweet and Sassy Beans. Creamed Corn.
- Pecan Tarts. Brownies and Blondies. Banana Cake with Chocolate Fudge Icing.

French Buffet

- French Bistro Salad with Beets, Goat Cheese, Candied Walnuts, Mixed Greens and Herb Vinaigrette.
- Chicken Coq Au Vin. Beef Burgundy.
Roasted Asparagus and Baby Carrots. Gratin Potatoes.
- Chocolate Cheesecake. Pecan Tarts.

Louisiana Bayou Buffet

- Cajun Potato Salad. Creole Coleslaw.
- Sausage and Crawfish Gumbo. Jasmine Rice. Creamy Cajun Chicken.
Roasted Cabbage, Peppers and Onions.
- Key Lime Tarts. Mississippi Mud Brownies.

Tex-Mex Buffet

- Texas Chop Salad with Romaine, Grilled Corn, Roasted Red Pepper, Tomato, Black Beans, Tortilla Chips and Chipotle Ranch. Guacamole, Smokey Chipotle Salsa, Pico De Gallo, Sour Cream, Cheddar and Jack Cheese.
- Chicken and Beef Fajitas with Onions and Peppers. Pork Carnitas.
Corn and Flour Tortillas. Spanish Rice and Refried Beans.
- Strawberry Flan. Galette Des Rois.

